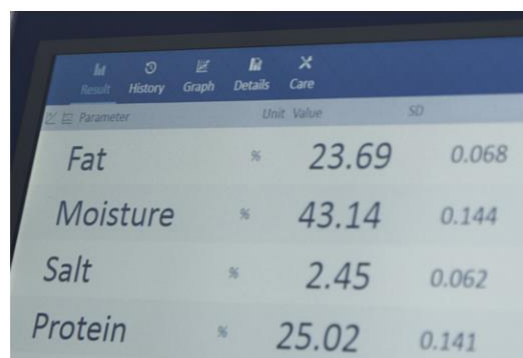


FoodScan™ 2 Fish

Now it is easier than ever to secure quality and improve efficiency in fish meat analysis

Parameter	Unit	Value	SD
Fat	%	23.69	0.068
Moisture	%	43.14	0.144
Salt	%	2.45	0.062
Protein	%	25.02	0.141



The FoodScan™ 2 is a fast, accurate and easy to use instrument for analysing all stages of fish production - from checking incoming raw material to final product control. It is pre-calibrated to analyse fat, moisture, protein and salt, delivering results in just 25 seconds.

Measure colour and composition in one analysis

The introduction of a colour module adds a new dimension to fish meat analysis enabling you to match consumer preferences regarding the colour of fish meat. Colour control in fish can help you obtain premium price for your product.

Reduce cost of analysis and increase efficiency

Minimise waiting time, reduce sample preparation and avoid external laboratory costs. Fast time to result and the ability to place in-homogeneous samples directly in the analyser reduces sample preparation and allows you to make informed decisions on the spot.

Maintain top performance with digital services

Monitoring of analyser performance via FossManager™ and FossAs-sure™ secures optimal precision and performance, while networking software allows for automatic backup of data for traceability and easy LIMS integration of results. Instrument standardisation ensures that all instruments measure the same.

Sample type

Raw fish, processed fish meat and finished fish products

Parameters & functionalities

Global ANN calibrations:

Fat, moisture, protein and salt

Other calibrations available: pH

Other functionalities:

Colour measurement (CIE L*a*b standard colour)

Technology

NIR transmission technology

Reflectance for colour measurement

Specifications

Item	Specification
Power supply	100-240 VAC, 50-60 Hz.
Power consumption	Max 110 VA
Ambient temperature	5-35 °C (41–95 °F) for FoodScan 2 Pro and FoodScan 2 Lab TS (with embedded PC) 5-40 °C (41–104 °F) for FoodScan 2 Lab (without embedded PC)
Altitude	Up to 2000 m
Relative humidity	<93 % RH
Minimum PC requirement (for external PC for FoodScan 2 Lab)	Dual core 2.8 GHz 4 GB RAM memory 2 100 Mbit Ethernet interface (1 if the PC is not to be connected to FossManager™) Display with 1024 x 768 resolution 20 GB free disc space recommended 1 USB port
Operating system required (for external PC for FoodScan 2 Lab)	Windows 10 (64 bit) Pro, Enterprise
Software	ISIScan™ Nova
Interfaces	1 USB and 1 Ethernet for FoodScan 2 Pro 2 USB and 1 Ethernet for FoodScan 2 Lab
Network services	TS FossManager™, FossAssure™
Technology	NIR transmission, wavelength 850-1100 nm NIR reflection, wavelength 400 – 700 nm Monochromator based
Display	10.4" TFT touch screen for FoodScan 2 Pro and FoodScan 2
Barcode reader support	Lab TS HID-POS
Protection class	IP 65: FoodScan 2 Pro IP 43: FoodScan 2 Lab TS, FoodScan 2 Lab
Analysis time	App. 25 sec. with 18 independent samples (large cup) App. 20 sec. with 7 independent samples (medium cup) App. 15 sec. with 3 independent sub samples (small cup)
Check cell	Included
Weight	31 kg for FoodScan 2 Pro 30 kg for FoodScan 2 Lab TS 29,5 kg for FoodScan 2 Lab
Dimensions (w x d x h)	52 x 49 x 35 cm (20.8 x 19.6 x 14 inches)
Recommended bench space (w x d)	60 x 70 cm (24 x 28 inches) if operated with built-in PC for FoodScan 2 Pro and FoodScan 2 Lab 100 x 70 cm (40 x 28 inches) if operated with external PC for FoodScan 2 Lab

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